Stoller
FAMILY ESTATE

2020 DUNDEE HILLS CHARDONNAY

SRP: $25
CASES PRODUCED: 7,000

WINE OVERVIEW
Our Dundee Hills Chardonnay is a melange of all the Chardonnay clones from our property. Whole cluster pressed to mitigate phenolics, alluring aromatics of ripe pear and lemon meringue fill the glass. The palate is vibrant yet focused, thanks to the mixture of aging vessels used. Flavors of lemon curd and candied ginger along with hints of wet stone fill the front and mid-palate, carrying the initial vibrancy to a long soft finish.

HARVEST OVERVIEW
The 2020 vintage will be one of the most memorable in our history. Rainfall during bloom coupled with cool temperatures set the stage for a historically low fruit set. The summer was delightfully moderate, and by the end of August, concentrated juice from tiny grape berries was intense with robust flavors. Harvest kicked off on August 28 and continued beautifully through Labor Day. Then, we experienced a freak windstorm that resulted in wildfires due to hot temperatures and arid conditions. Our team decided to continue with harvest to preserve our grapes. Meticulous sorting and attentive winemaking were essential to achieving our quality standards. We are fortunate to have some of the finest wine we can produce in bottle despite the challenges.

Bottled	May 2021
T.A.	7.19 g/L
pH	3.27
Alcohol	12.5%
Cooperage	85% Stainless, 10% Concrete, 5% Neutral French Oak

16161 NE MCDOUGALL RD, DAYTON, OR 97114
STOLLERFAMILYESTATE.COM | 503.864.3404

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